

Recipe Cayenne Tincture

Makes one Gallon of Tincture
(CAUTION: USE RUBBER GLOVES)

Base of this recipe is 100 Habanero Peppers. After tasting the tinctures made by Dr. Richard Schultz and Dr. Christopher, I was impressed with the flavors of the tincture both men had made, so I played around with my formula a bit. It wasn't that their recipe was any hotter than mine but they both just tasted so AWESOME! So... I figured out how to give mine its own unique taste and not sacrifice the intended HEAT of the tincture... Enjoy!

To enhance flavor ¼ Cup of each ingredient from the Supersonic recipe as listed below.

1. ¼ Cup chopped white onion.
2. ¼ Cup chopped garlic.
3. ¼ Cup chopped horseradish root.
4. ¼ Cup chopped ginger root.
5. ¼ Cup of each chopped hot peppers. I use a mixture of the 6 most common cayenne peppers (Caution: Use rubber gloves!!!) Examples: Jalapeno, Serrano, Yellow Hot, Cayenne, Chiltepin, Hungarian & and other hot peppers you may enjoy the taste of, Look up the scoville chart so you can keep it hot but enhance with the flavors of other peppers.
6. Approximately 1-1/2 bottles of CHEAP 80 Proof Vodka (Can be substituted for for higher proof vodka or everclear)

Fill the Blender with 25 habanero's at a time and blend together for two to three minutes (Covering the peppers with the vodka, until the vegetables look like apple sauce, once having done all 100 peppers, pour half the mixture into the one gallon glass jar your going to use. Start mixing the chopped up supertonic ingredients to the blender and blend together half of the above ingredients. Once that is completed. Pour this mixture into a second glass jar, then pour the first jar back into the blender and continue with the rest of the mixture until all of the ingredients have been added. Pour this mixture back into the first jar and then add the second jar to this mixture. Close lid and shake well, if it looks like the mixture needs blended more after shaking it add half if it back into the blender and then do the same with the second half utilizing both glass jars, but then finally pouring all of the mixture back into the intended jar.

NOTE: Add the 80 Proof vodka to the mixture as needed to keep the mixture from getting to thick.

Once this mixture is made label and date this prize. It will need to be stored in a cool dark dry place the tonic needs to be shaken up no less than three times a day for the first thirty days then once a day from then on. It helps to put the mixture somewhere you will see it to be reminded to shake it. After thirty days the tonic can be strained (using an unbleached cheese cloth or coffee filter or something similar, we use a brand new pair of pantie hose, it should not have been washed with soap either) This tonic only gets better with age. All of these ingredients can be bought easily at any grocery store.

NOTE: It is important to use the Alcohol as the base of this tincture, as Apple Cider Vinegar will not extract the oils from the peppers which is needed in the use of this tincture.

NOTE: Once your tincture is strained off, you can squeeze the pulp as dry as possible, then take it and spread it out thin on a cookie sheet, and cover it with some type of towel. Once it has completely dried out you can run it through a coffee grinder for a nice spice for cooking! This can be done with many tinctures